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| **Fougasse**  Serves: 24 – 30 tastes  Source: Bread from around the world, Ingram & Shapter | |
| **Ingredients**  450g white bread flour  1 teaspoon salt  10g dry yeast  280ml lukewarm water  15ml olive oil  2 tablespoons chopped mixed herbs | **Equipment**  Measuring scales  Measuring cups and spoons  Large and small mixing bowls  Wooden spoon  Measuring jug  Baking Paper  Oven trays  Knife |
| **What to do:**   * Cover 2 baking sheets with baking paper * Gently combine yeast, oil and warm water in a small bowl. Set aside for 10 minutes until foamy * Mix the flour and salt together in a large bowl, and make a well in the centre * Pour in the yeast mixture, and mix to combine. * Tip the dough on to a work surface and knead for 10 minutes, or until the dough feels smooth. * Place the dough in a lightly oiled bowl, cover with cling wrap and leave it to rise – for about an hour. * Preheat oven to 200 degrees * Turn the ball of risen dough onto the work surface sprinkle over the herbs, and knead to combine. * Divide into 6 even portions * Form each portion into a slightly oval shape. And then flatten each piece of dough with a rolling pin, keeping the oval shape and then place the flat portions of dough on the baking trays * Using a sharp knife, make 4 diagonal slashes right through the dough on each loaf, then pull each end of the loaf, stretching it - so that it resembles a ladder * Cover with a clean tea towel and allow to rise for 20 minutes * Brush with olive oil and place in the oven * Bake in the oven for 20 minutes – or until lightly browned. Bread should sound hollow when tapped on the base. Serve. | |